Merco Savory

Enodis

INSTALLATION & OPERATION MANUAL for RB-33VS
Horizontal Conveyor Bun Toaster

The RB-33VS Horizontal Conveyor Bun Toaster is capable of toasting or warming a wide variety of bread products. All one-sided toasting requirements can be accomplished quickly and easily with only one pass through the conveyor.

Standard features include a variable speed control that allows the operator to regulate the conveyor belt speed; variable heat control; a new one piece toast delivery and receiving tray and durable, easy to clean stainless steel construction.

BEFORE INSTALLATION

NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Merco/Savory's or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

THIS MANUAL SHOULD BE RETAINED FOR FUTURE USE

0201-JDM

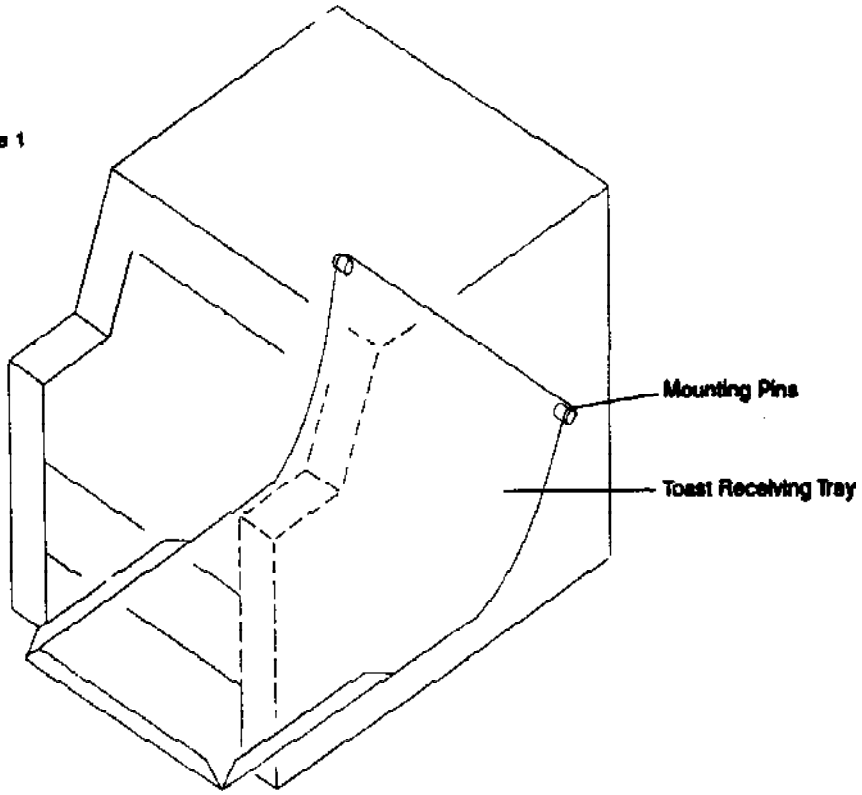
INSTALLATION INSTRUCTIONS

Place the RB-33VS in the most convenient location for ease of cleaning, maintenance and general operation. When installing this unit, avoid locations with drafts, close proximity to grease or vapor-producing appliances, or other high ambient heat equipment. Allow sufficient overhead clearance for heat dissipation. A minimum of 1" clearance is required on all sides for proper air circulation.

Before operating this unit, be sure that the following two components are properly installed:

1. The reflector tray slides in below the conveyor belt and is installed before shipping.
2. The toast receiving tray is packaged separately and must be installed before operating unit. Slide the receiving tray into the toaster cavity, making sure the lipped end is towards the back. Place the lipped end over the two protruding pins located at the rear of the toaster cavity. (Figure 1)

Figure 1



WARNING

This toaster must be used with proper voltage as specified on the unit data Plate located on the rear panel of toaster. Use of any other voltage or Altering plug will damage unit, void warranty, and may cause injury.

ELECTRICAL SPECIFICATION

Voltage *(Volts AC)*	Amperage *(Amps)*	Max. Power *(KW)*	Frequency *(HZ)*	Phase	Cord *(Supplied)*	Plug *(Supplied)*
120	18.6	2.2	50/60	1	3'	NEMA 5-30P
208	11.7	2.4	50/60	1	3'	NEMA 6-20P
220	11.0	2.4	50/60	1	3'	*
240	10.0	2.4	50/60	1	3'	NEMA 6-20P

CONTROL PANEL FEATURES

Conveyor Speed Control - Located at the upper portion of the control panel, this control regulates the speed of the conveyor belt. To increase conveyor speed, rotate this control counter-clockwise to a higher number. To decrease conveyor speed, rotate control clockwise to a lower number.
Heater Control - Located below the Conveyor Speed Control, this control regulates the heating elements. If the product is too dark, decrease the heater control to a lower number. If the product is too light, increase the control to a higher number.
Main Power On/Off Switch - Located below the Heater Control, this switch supplies power to the toaster. The switch must be in the "On" position to operate the toaster.

OPERATING INSTRUCTIONS

1. Set **Main Power** switch to "On" position.
2. Set **Speed Control** to #6.
3. Set **Heater Control** to #9. (**NOTE:** The recommended initial setting is #9). If you require darker toast color, rotate the knob to a higher number. If you require a lighter toast color, rotate the knob to a lower number. Some experimentation will be required to obtain desired results on your individual product. Dryness of bread, voltage differences and sugar content of bread product all affect toast color. Whole grain, rye and other breads with low sugar content will require a higher setting to produce medium toast color.
4. **ALLOW A 20 MINUTE WARM-UP PERIOD.**
5. Place product on conveyor belt. When possible, place product side by side to achieve maximum production output. When toasting bun halves - place product on conveyor with **CUT SIDE UP.**
6. Finished product will automatically be released and slide down the receiving tray. Leaving the product in the receiving tray allows it ot stay warm until needed.
7. If finished product is too light, try setting the heater control to a lower number. If product is too dark, try setting the heater control to a higher number. Adjusting the conveyor speed setting to a higher or lower number respectively speeds up or slows down the conveyor. **IMPORTANT:** Always allow a 5 minute warm-up or cool-down period when making adjustments to the heater control.

TOASTING HINTS

1. Moisture content is the most important consideration in producing a consistently high quality product. The moisture content of the product must be as uniform as possible.
2. It is not recommended that you toast refrigerated or frozen product. Allow product to reach room temperature before toasting.
3. Pre-buttering of products is not recommended before toasting or warming. This can cause grease build-up in food areas, smoke and unsanitary conditions.
4. Use a soft spread on finished product.

CLEANING INSTRUCTIONS

UNPLUG TOASTER AND ALLOW TO COOL BEFORE ATTEMPTING ANY CLEANING PROCEDURES.

Merco/Savory toasters are designed for easy cleaning. The stainless steel outer case requires nothing more than a daily wiping with a soft damp cloth to retain its lustrous finish. If however, an excessive amount of grease or dirt is allowed to collect, a non-abrasive cleaner (hot sudsy water) may be used. Remove receiving tray and reflector tray daily to remove crumbs which may collect. The conveyor belt should be wiped with a soft damp cloth daily to remove any food particles which may collect. Do not use abrasive cleaners on any part of this toaster.

WARNING: CARE MUST BE TAKEN TO PREVENT WATER OR CLEANING COMPOUNDS FROM GETTING ON THE INTERNAL PARTS, ESPECIALLY THE SWITCHES ON THE CONTROL PANEL. SDDO NOT IMMERSE THIS TOASTER IN WATER OR SPRAY WATER DIRECTLY ONTO ANY PART OF THIS TOASTER AS THIS WILL CAUSE DAMAGE TO THE INTERNAL WORKINGS, SHORTEN ITS LIFESPAN, AND MAY CAUSE PERSONAL INJURY.

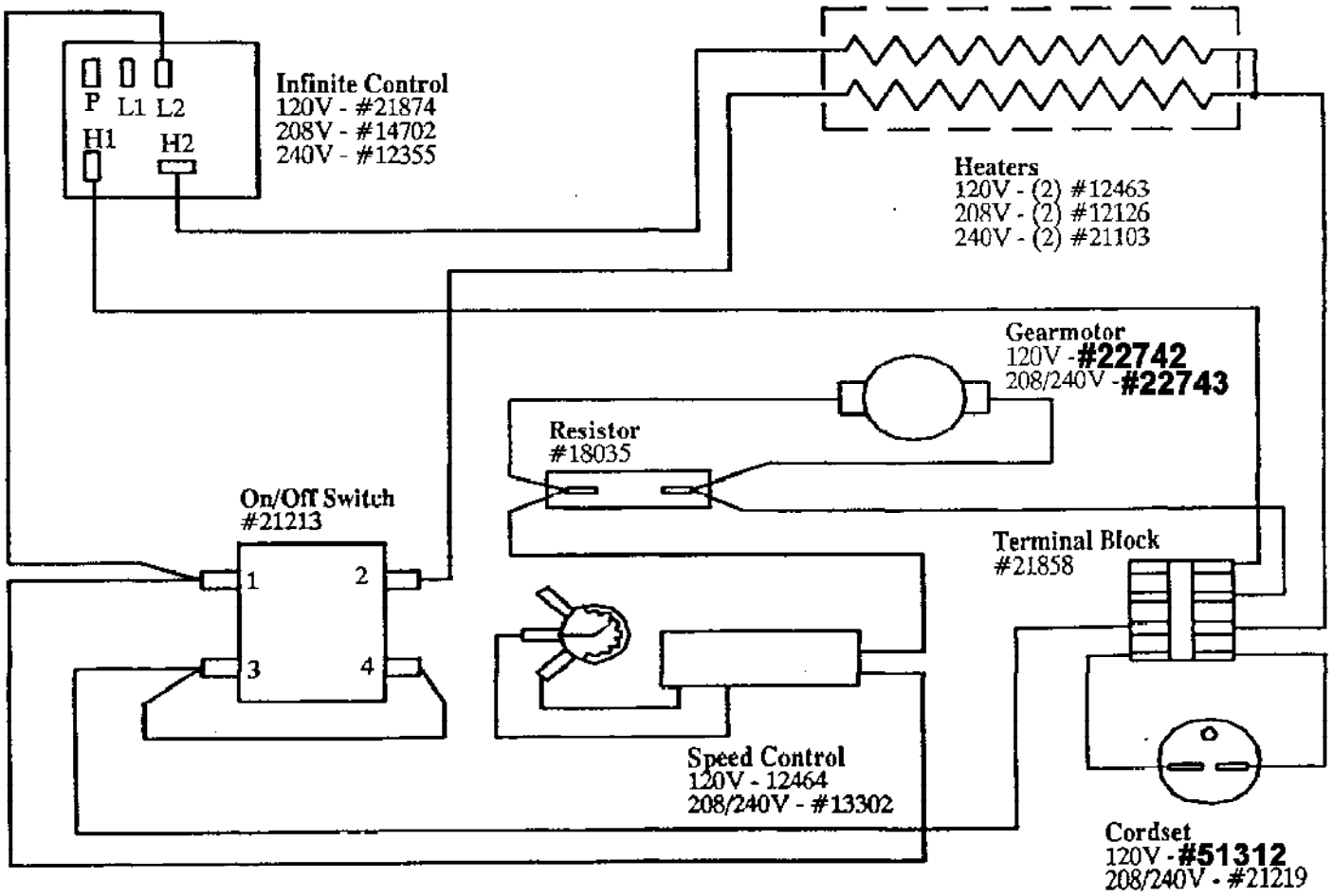
WARRANTY

The RB-33VS Conveyor Bun Toaster is guaranteed to be free of defects in material and workmanship for a period of one (1) year from date of oven purchase or 24 months from date of shipment from Merco/Savory factory, whichever comes first, provided that the equipment is utilized to the manufacturer's recommendations and instructions. Merco/Savory agrees to repair or replace any part which proves to be defective, without charge for that part, for said warranty period. Labor charges will be paid by Merco/Savory for the replacement of defective parts for a period of one (1) year from date of purchase.

Parts will be repaired or replaced F.O.B. Merco/Savory factory, or by an authorized parts and service agency. The dealer from whom the equipment was purchased or an authorized Merco/Savory service representative will arrange for repair or replacement within the terms of the warranty.

(**NOTE:** A warranty registration card is provided with each toaster. Complete all requested information on this card and return to Merco/Savory immediately to insure proper warranty registration). Damage resulting from accident, alterations, misuse, abuse, improper installation or failure to follow use and care instructions will void the warranty.

RB-33VS WIRING DIAGRAM



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